FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

*Inspiring Trust, Assuring Safe & Nutritious Food*

Ministry of Health and Family Welfare, Government of India

# Transforming the Food Ecosystem from Inspector-Raj to Self-Compliance

**Induction training programme for Food Safety Officers**
**Jaipur, Rajasthan**

**12.01.2026**

**प्रशंसा सिंह**
**सहायक निदेशक (तकनीकी)**
**भारतीय खाद्य संरक्षा एवम मानक प्राधिकरण स्वास्थ एवं परिवार कल्याण मंत्रालय**

Historical Context

# The Colonial Legacy of Food Regulation in India

## The Inspector-Raj Era

India's food regulation emerged from colonial governance structures that emphasized **state control through permissions, inspections, and and licensing**—a system known as **Inspector-Raj**.

For decades, **multiple fragmented laws** operated independently:

- Prevention of Food Adulteration Act (PFA), 1954
- Fruit Product Order 1955
- Milk and milk products order
- Edible Oils Packaging Order

## Critical Challenges

This fragmented approach created significant **obstacles**:

- Overlapping jurisdictions across states
- Lack of uniformity in standards
- Punitive enforcement focus
- Corruption and discretionary power
- Inefficient surveillance systems

**The need for a unified, transparent, and science-based regulatory framework became increasingly evident as India's food industry evolved.**

# Understanding the Inspector-Raj System

The traditional model was characterized by centralized control where inspectors wielded broad discretionary powers with limited oversight.

### Centralized Authority

Inspectors controlled licensing, with frequent inspections and permit requirements creating bottlenecks

### Discretionary Powers

Broad authority to grant or deny licenses with minimal accountability mechanisms

### Limited Transparency

Lack of clear guidelines and minimal consumer engagement in the regulatory process

### High Compliance Burden

Businesses navigated multiple authorities with overlapping and inconsistent regulations

# What Drove the Need for Transformation?

## Economic Liberalization

The 1990s reforms catalyzed rapid growth in India's food industry, exposing limitations of the Inspector-Raj model and demanding modern regulatory approaches

## Globalization & Trade

Increased international trade required harmonized, science-based standards aligned with global best practices to facilitate exports and market access

## Food Safety Incidents

High-profile incidents heightened public awareness and demanded robust regulatory responses to protect consumer health

## Science-Based Standards

Growing demand for evidence-based regulation that could meet international benchmarks and support India's competitive position in global markets

# The Food Safety and Standards Act, 2006

## A New Era Begins

The FSS Act represented a watershed moment in India's food regulatory landscape, consolidating fragmented laws into a comprehensive, unified framework.

| | |
|---|---|
| Consolidation of Laws | • Merged multiple food regulations into a single, coherent legislative framework |
| Establishment of FSSAI | • Created an apex regulatory body with clear mandate and authority |
| Science-Based Standards | • Introduced evidence-based approach to food safety, hygiene, and quality standards |
| Single Line of Command | • Eliminated multi-departmental confusion with unified regulatory authority |

Safe & Nutritious Food

A Shared Responsibility

# Core Objectives of the FSS Act

| Ensure Safe Food Supply | Protect Consumer Health | Promote Self-Compliance | Harmonize Standards |
|---|---|---|---|
| • Guarantee availability of safe and wholesome food for human consumption across all segments of society | • Safeguard consumer health and interests through stringent safety standards and effective enforcement | • Foster responsible business practices where food operators take ownership of safety and quality | • Align domestic food standards with international norms to facilitate trade and global competitiveness |

*The Act recognizes that food safety is a shared responsibility*, requiring active participation from regulators, businesses, and consumers working together toward a common goal.

# Key Features of the FSS Act, 2006

**The Act introduced transformative features that modernized India's approach to food safety regulation:**

| FEATURE | DESCRIPTION |
|---|---|
| Food Safety over Adulteration | Defines the concept of “Substandard” and “Unsafe food” |
| Scope of Improvement | Provision of Improvement Notice |
| Science-Based Evolution | Provision related to function and Novel Food |
| Licensing & Registration | Mandatory compliance requirements for all food business operators (FBOs) e.g. Conditions of license- Annexure 3, Schedule 4- FSMS |
| Risk-Based Enforcement | RBIS, Focus on risk assessment; not trade restrictive, surveillance, and targeted inspections rather than blanket checks |
| Training & Capacity Building | Mandatory training programs for both FBOs and regulatory staff |
| Consumer Empowerment | Information dissemination, clear labeling requirements, and public awareness initiatives |
| Graded Penalties & Adjudication | Proportional penalties, compounding mechanisms, and streamlined adjudication processes |

# From Punitive Enforcement to Self-Compliance

PARADIGM SHIFT

The FSS Act fundamentally transforms the relationship between regulators and food businesses:

| Old Model: Inspector-Raj | New Model: Self-Compliance |
|---|---|
| Inspector-led enforcement | Trust-based partnerships |
| Punitive and adversarial approach | Enabling and collaborative |
| Compliance through fear | Voluntary compliance culture |
| Limited guidance and support | Capacity building emphasis |
| Reactive problem-solving | Proactive prevention |
| Regulators as police | Regulators as enablers & facilitators |

## Digital Tool

- Leveraging technology for transparency, efficiency, and real-time monitoring

## Stakeholder Engagement

- Building partnerships with businesses, consumers, and civil society

## Continuous Improvement

- Supporting businesses in achieving and maintaining compliance standards

# Why Self-Compliance is the Future

## Builds Trust

Creates collaborative partnerships between regulators and businesses, replacing adversarial relationships with mutual respect

## Reduces Burden

Eliminates unnecessary compliance costs and administrative delays, enabling businesses to focus on quality

## Encourages Innovation

Promotes operational efficiency and innovation by empowering businesses to develop their own safety systems

## Enhances Confidence

Improves consumer confidence and public health outcomes through transparent, accountable systems

**Global Alignment:** Self-compliance aligns India with international best practices and supports the vision of a safe, healthy, and sustainable food ecosystem that benefits all stakeholders.

# Tools and Mechanisms for Promoting Self-Compliance in Food Safety

FSSAI has developed a comprehensive suite of;

- **digital platforms,**
- **training programs,**
- **and engagement initiatives** to support food businesses in achieving voluntary compliance with food safety standards across India.

- **Digital platforms**: FoSCoS, FoSCoRIS, FLRS
- **Training and certification**: FoSTaC, Food Safety Supervisor (FSS)
- **Consumer engagement**: Eat Right India, Hygiene Rating Scheme
- **Third-party audits** and **laboratory network**
- **Mobile labs and rapid testing** (Food Safety on Wheels, DART)

# Digital Platforms Driving Food Safety Transformation

FSSAI has revolutionized food safety administration through **three interconnected digital systems** that streamline **compliance management, enhance transparency, and reduce administrative burden** for food business operators.

### FoSCoS Platform

Cloud-based Food Safety Compliance System for licensing, registration, and comprehensive compliance management with integrated monitoring capabilities.

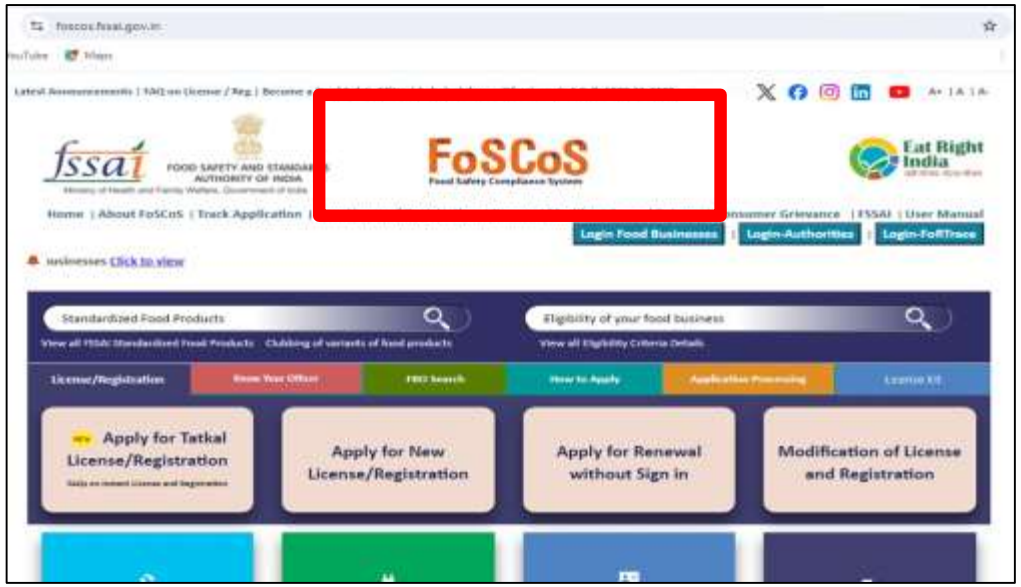
### FoSCoRIS Integration

Food Safety Compliance and Reporting Information System seamlessly connects inspection reports with licensing data for real-time compliance validation.

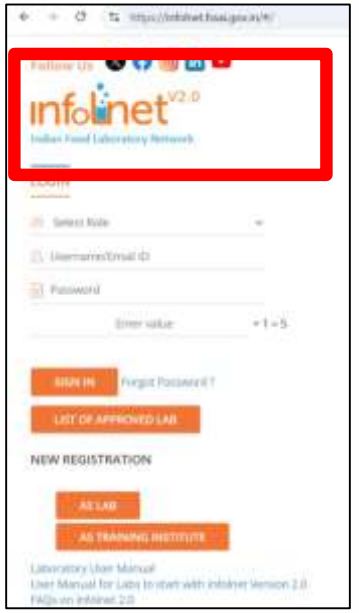
### FLRS Legacy System

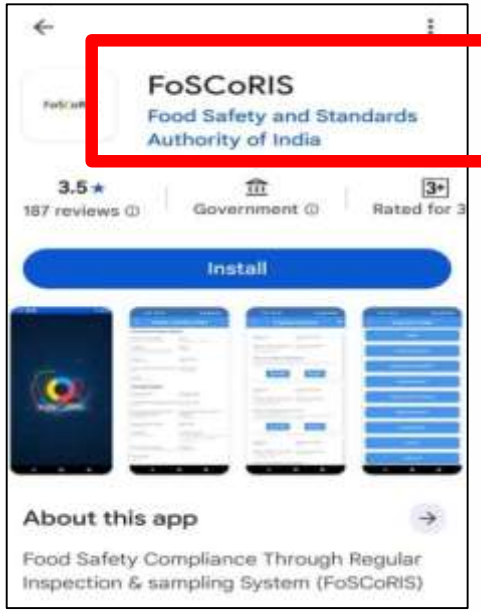
Food Licensing and Registration System being phased out in favor of the more advanced FoSCoS platform for improved efficiency.

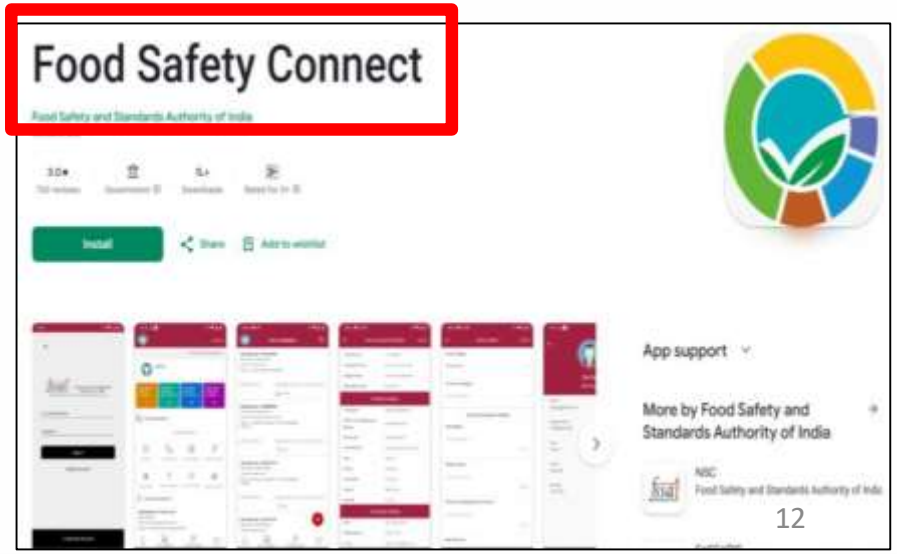
# FSSAI's digital ecosystem



WHAT IS A FOOD SAFETY AUDIT?
According to the FSS Act, 2006, a Food Safety Audit means, a systematic and functionally independent examination of food safety measures adopted by manufacturing units to determine whether such measures and related results meet with the objectives of food safety and the claims made in that behalf.



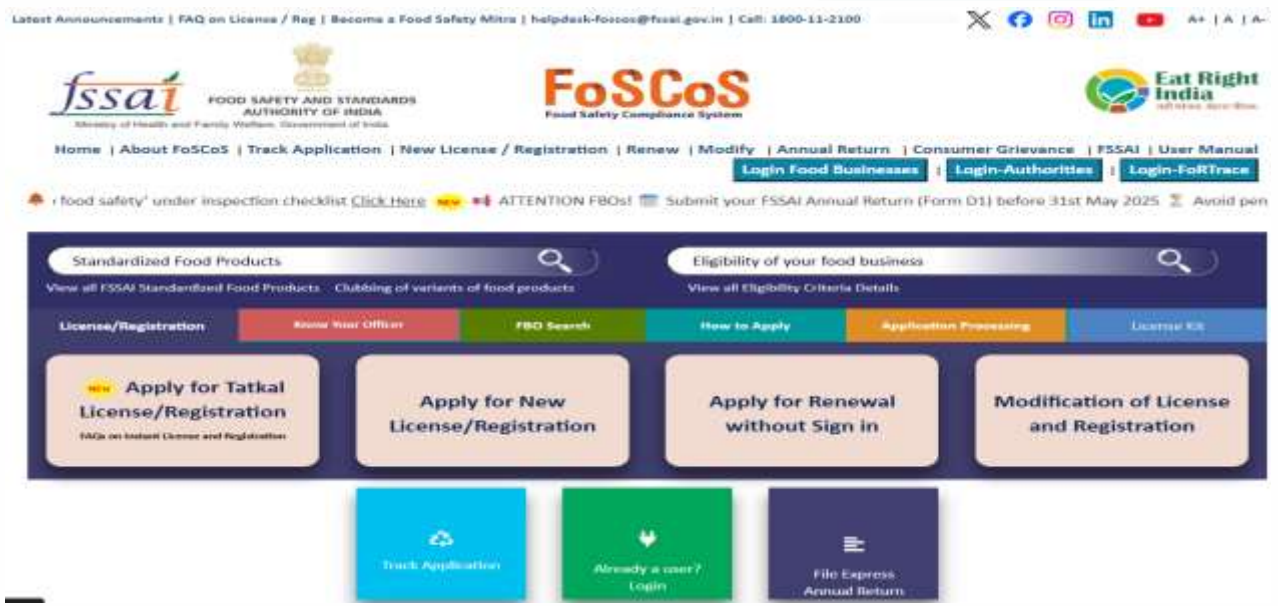




Food Safety Connect
Food Safety and Standards Authority of India
Install
App support
More by Food Safety and Standards Authority of India

# FoSCoS—Food Safety Compliance System

- FoSCoS represents FSSAI's flagship digital transformation initiative, replacing the legacy FLRS system with a **modern, cloud-based platform** that fundamentally changes how food safety compliance is managed across India.

- This comprehensive portal **streamlines** all aspects of **licensing, registration, and compliance monitoring** through an intuitive interface that **reduces paperwork, eliminates redundancy, and enables real-time tracking of compliance status at district, state, and national levels**

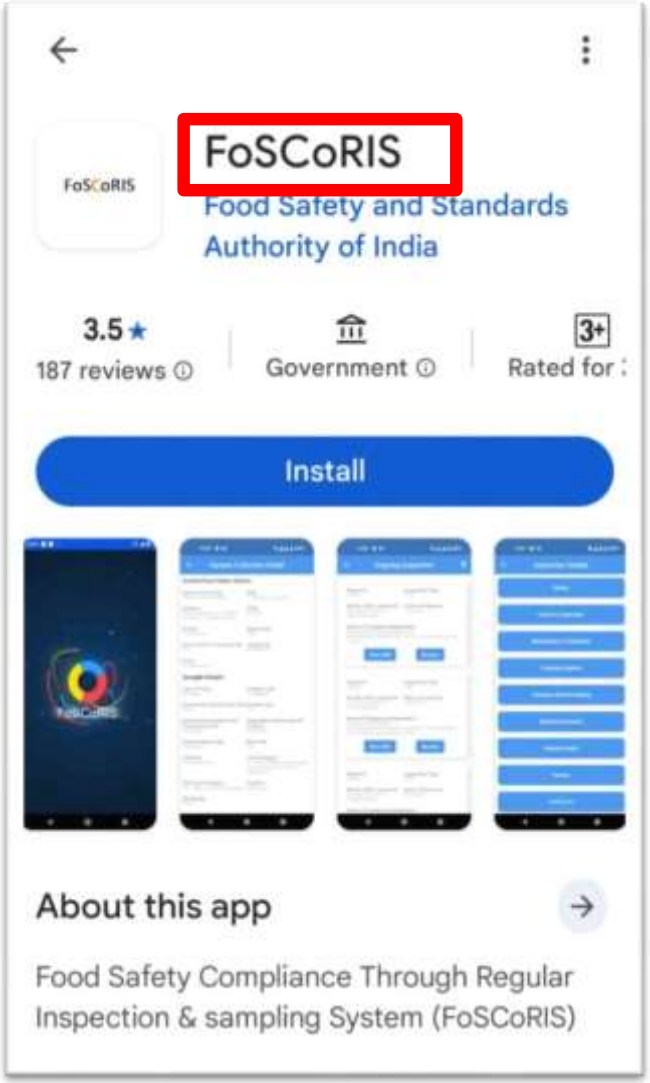

FoSCoS
Food Safety Compliance System
Eat Right India
Home | About FoSCoS | Track Application | New License / Registration | Renew | Modify | Annual Return | Consumer Grievance | FSSAI | User Manual
Login Food Businesses
Login-Authorities
Login-FoRTrace
Standardized Food Products
Eligibility of your food business
License/Registration
FBO Search
How to Apply
Apply for Tatkal License/Registration
Apply for New License/Registration
Apply for Renewal without Sign in
Modification of License and Registration
File Express Annual Return

| Cloud-Based Portal | FoSCoRIS Integration | Compliance Matrix | User Experience |
|---|---|---|---|
| • Centralized licensing and registration management | • Seamless inspection report connectivity | • District and state-wise monitoring dashboard | • Streamlined documentation and interface |

Umbrella system-integrated with other online platforms like FoSCORIS, Food Safety Connect app, InFoLNet, AMS etc.
FoSCoS
FOOD SAFETY COMPLIANCE SYSTEM
Central Enf. Machinery
• Central Licensing Authority (CLA)
• Central Food Safety Officer (CFSO)
Food Business Operators
• Licensed FBO
• Registered FBO
State/UT Enf. Machinery
• Designated Officer (DO)
• Food Safety Officer (FSO)
Food Testing Laboratory
• InFoLNeT (Indian Food Laboratory Network)
Food Safety Connect
• Consumer Grievances

# FoSCoRIS – Mobile Inspection Tool

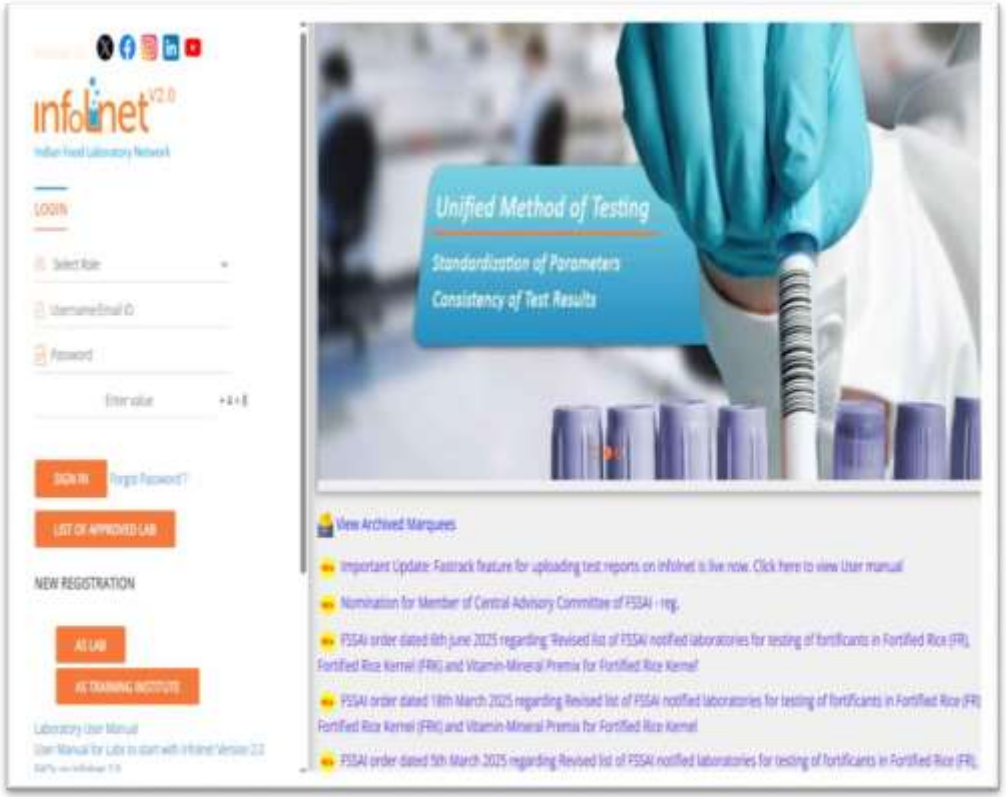
- **Mobile-based tool for paperless inspection by Food Safety Officers (FSOs).**
- Integrated with FoSCoS- login by using FoSCoS credentials.
- Captures geo-tagged, time-stamped inspection data in real-time.
- Standardized digital checklists for different product categories (milk, meat, water, etc.).
- Offline functionality for remote areas.
- Automatic generation of inspection reports, risk scores, and follow-up actions.
- Data dashboards for Central and State monitoring.



# Other Digital Platforms of FSSAI

# INFoLNeT

- Connecting FSSAI notified food testing laboratories across India.
- **Digital transmission of test results and reports- FoSCoS.**
- Enables data sharing for surveillance and recalls.
- Links lab performance with quality indicators and accreditation compliance.

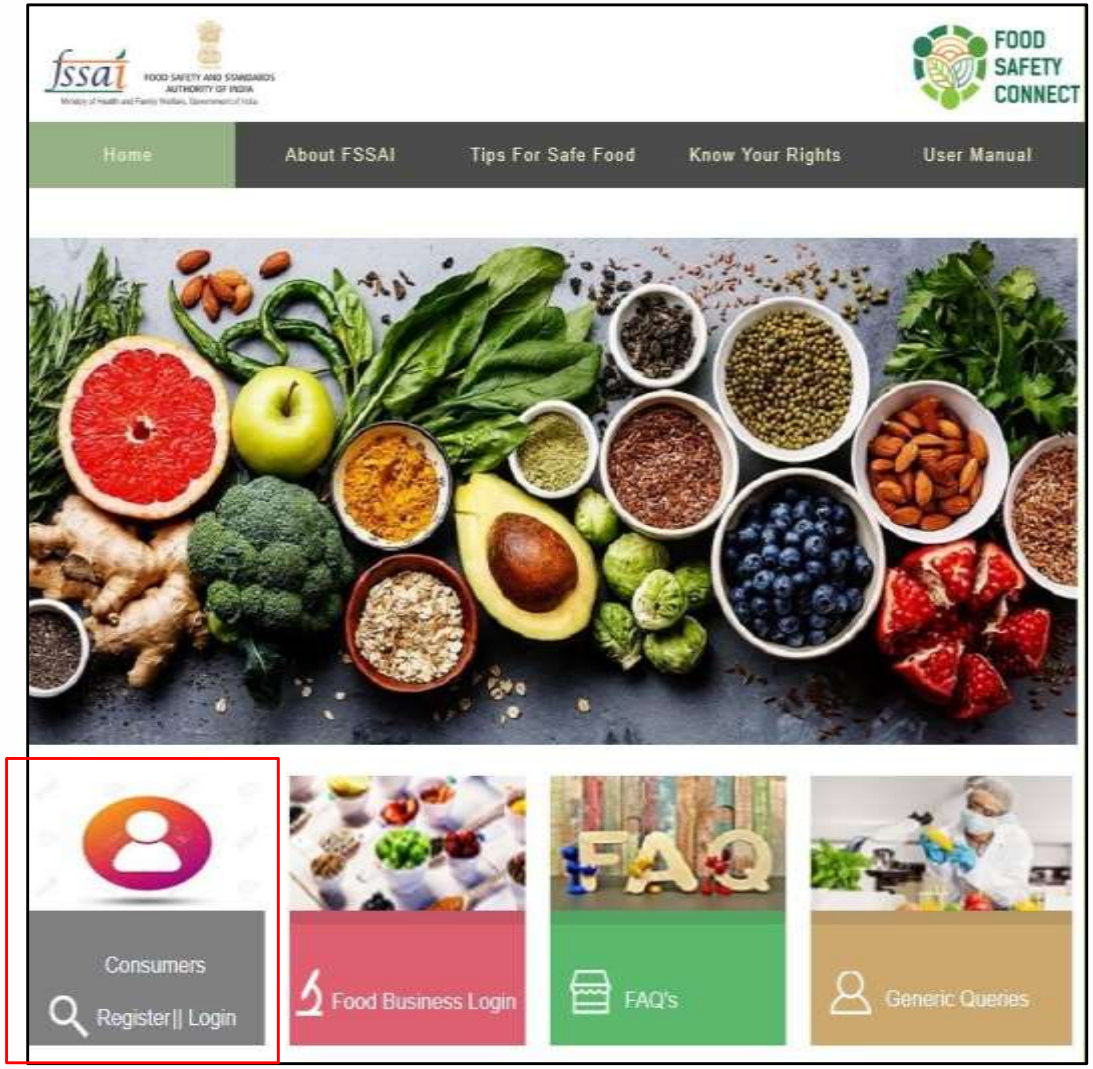


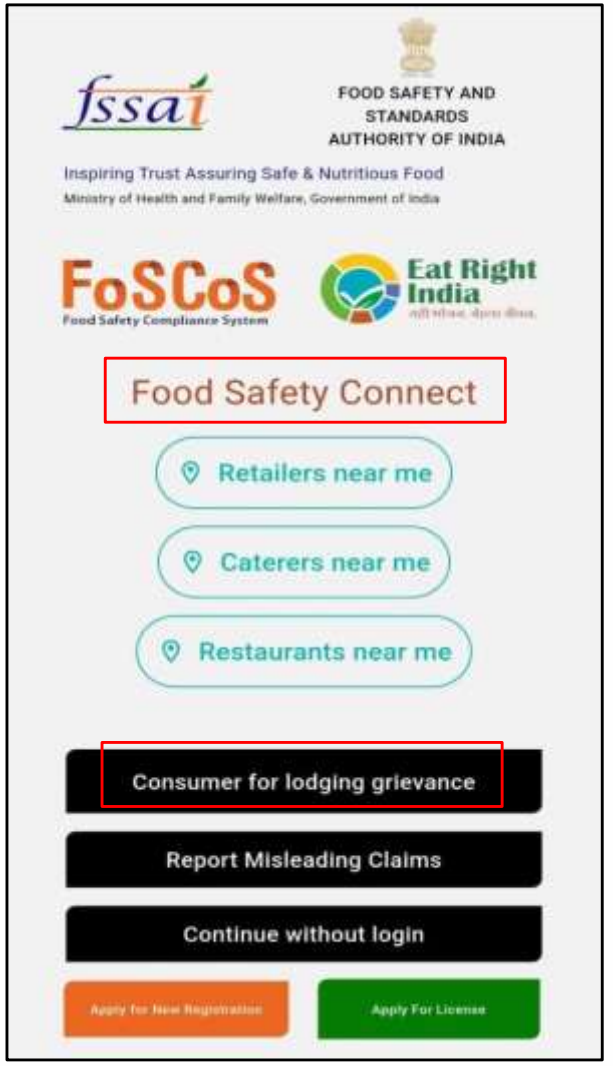
# Audit Management System (AMS) Portal

WHAT IS A FOOD SAFETY AUDIT?
According to the FSS Act, 2006, a Food Safety Audit means, a systematic and functionally independent examination of food safety measures adopted by manufacturing units to determine whether such measures and related results meet with the objectives of food safety and the claims made in that behalf.

- Approval of Audit agency & Third Party Auditor
- Inspection- based on FSSAI checklist
- 80% or above audit score

# Food Safety Connect





FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Inspiring Trust Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India
FoSCoS
Food Safety Compliance System
Eat Right India
Food Safety Connect
Retailers near me
Caterers near me
Restaurants near me
Consumer for lodging grievance
Report Misleading Claims
Continue without login
Apply For License

# FoSTaC—Food Safety Training and Certification

FoSTaC is FSSAI's training program that ensures every licensed food business has **certified Food Safety Supervisors** who are equipped with **essential knowledge and skills to maintain food safety standards**. This comprehensive certification system forms the foundation of **capacity building** across India's food sector.

**25+**

**Training Courses**

Sector-specific modules covering basic, advanced, and special categories

**1:25**

**Supervisor Ratio**

One certified Food Safety Supervisor required per 25 food handlers

**2**

**Years Validity**

Certification period before renewal and refresher training required

### Basic Level

4-6 hour courses for food handlers and petty FBOs covering hygiene, sanitation, and fundamental safety practices.

### Advanced Level

8-12 hour programs for supervisors and managers focusing on regulatory compliance and auditing procedures.

### Special Level

4 hour sector-specific courses addressing unique risks and control measures for high-risk operations.

FoSTaC
Food Safety Training & Certification
fssai committed to build a culture of self compliance

fssai
FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

Home
About Us
Login
Register Trainee
User Manuals
Notifications
Old Portal Link
Verify Certificate
Food Safety Training and Certification
To enhance the availability of skilled manpower in the food industry
Improved implementation and self compliance to FSS Act, Rules and Regulations
Bring about a behavioural change and inculcate a culture of Food Safety

# Eat Right India Movement

## A Comprehensive Campaign for Safe, Healthy, and Sustainable Food Systems

Eat Right India is FSSAI's transformative flagship movement that adopts a **whole-of-government** and **whole-of-society approach** to revolutionize India's food system. Recognized internationally for innovation and impact, this comprehensive initiative **integrates supply-side standards, consumer awareness, and sustainability** to create lasting behavioral change across the nation.

### Supply-Side Standards

Establishing and enforcing robust food safety and quality standards across the supply chain from farm to fork.

### Consumer Awareness

Empowering citizens with knowledge to make informed food choices and demand accountability from food businesses.

### Sustainability Focus

Promoting environmentally responsible practices and reducing food waste throughout the food ecosystem.

### Eat Right Campus

Transforming educational institutions into hubs of healthy eating and food safety awareness for students and staff.

### Eat Right Station

Ensuring safe and nutritious food availability at railway stations across India for millions of travelers daily.

### Clean Street Food

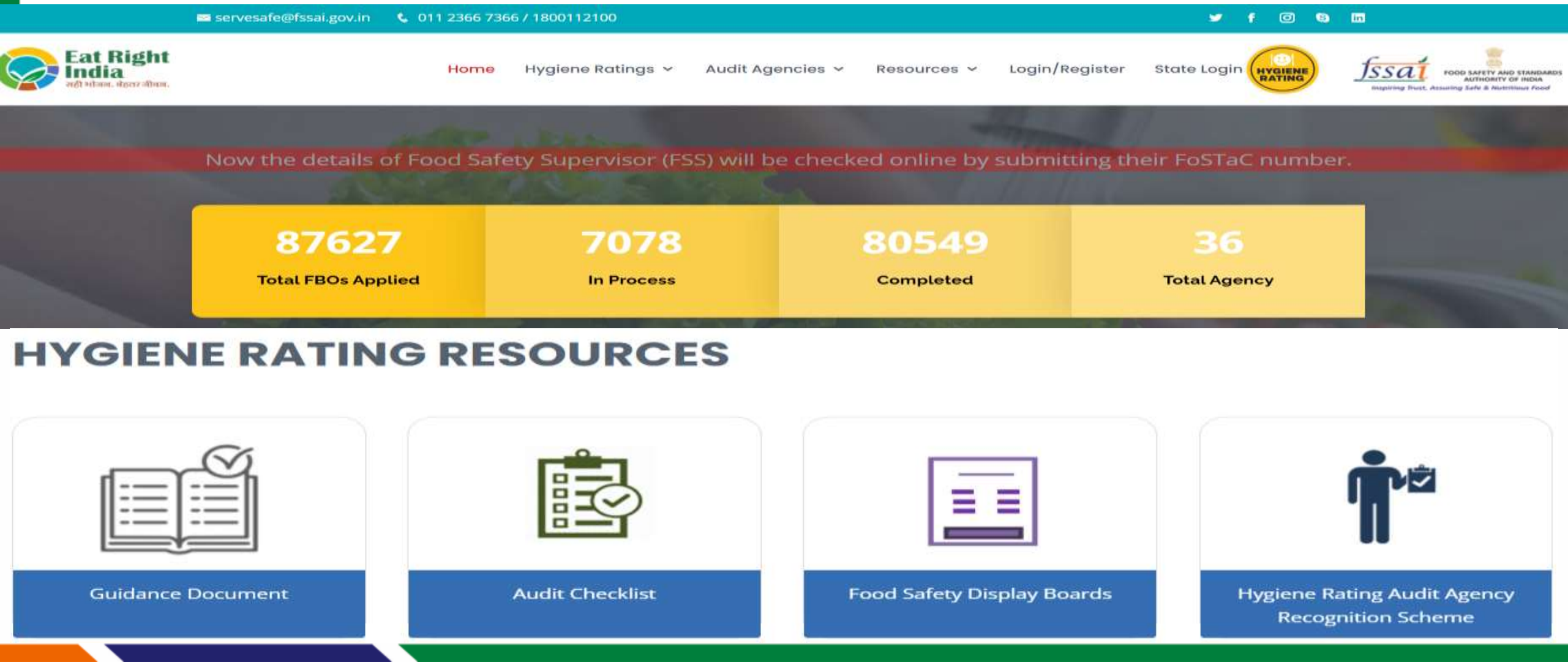
Upgrading street food vendors with hygiene training, infrastructure support, and certification for consumer confidence.

### Food Fortification

Enriching staple foods with essential micronutrients to combat malnutrition and improve public health outcomes nationwide.

# Hygiene Rating Scheme

- The Hygiene Rating Scheme is a voluntary program that empowers consumers to make informed dining choices while incentivizing food service establishments to maintain exceptional hygiene standards through transparent third-party audits and public certification.
- Recognized agencies conduct comprehensive inspections, and certified establishments proudly display their hygiene ratings at their premises, creating a culture of transparency and continuous improvement in the food service sector.



# Hygiene Rating Scheme

**FBO Application**
Food business operator voluntarily applies for hygiene rating audit through FSSAI portal

**Agency Assignment**
Recognized third-party audit agency assigns qualified auditor for inspection

**On-Site Audit**
Comprehensive inspection conducted using standardized checklist and scoring criteria

**Scoring & Report**
Audit findings compiled, scored transparently, and report submitted to FSSAI

**Certification**
Hygiene rating certificate issued and prominently displayed at business premises

**Surveillance**
Periodic re-audits and ongoing monitoring ensure sustained compliance standards

# Inspection Tools—Checklists, Flowcharts, and Templates

Standardized inspection tools are essential for objective, transparent, and efficient compliance assessment. FSSAI has developed comprehensive resources to guide Food Safety Officers in **conducting systematic inspections** that facilitate **self-compliance and continuous improvement** rather than punitive enforcement.

### Inspection Checklists

Sector-specific guidance documents on FSMS with standardized checklists ensuring comprehensive coverage of all critical control points and compliance requirements.

### Marking & Grading

Objective scoring systems for compliance assessment enabling consistent evaluation across different FSOs and facilitating transparent communication with FBOs.

### Procedure Flowcharts

Step-by-step visual guides for inspection procedures and decision-making processes helping FSOs navigate complex scenarios with clarity and consistency.

### Documentation Templates

Standardized formats for documentation, reporting, and improvement notices streamlining processes and ensuring uniformity in official communications.

**Section 32 ?**

# Stakeholder Engagement—Building Partnerships

## Creating a Participatory Ecosystem for Food Safety

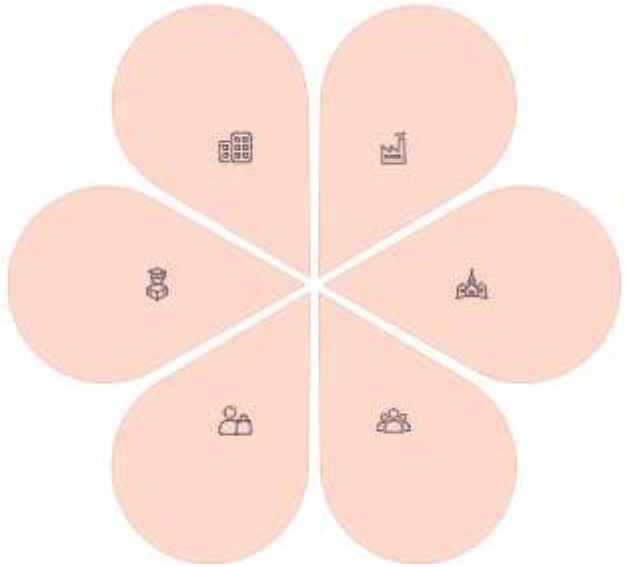
Effective food safety governance requires collaborative partnerships across multiple tiers—**government agencies, private sector businesses, civil society organizations, and empowered consumers**. This multi-stakeholder approach ensures comprehensive coverage, **shared responsibility**, and sustainable improvements in food safety standards.

### Government Bodies

Central and state agencies coordinating policy and enforcement

### Food Businesses

Industry associations and individual FBOs implementing standards



### Training Partners

Empaneled institutions delivering FoSTaC and capacity building

### Local Bodies

Panchayats and municipalities ensuring grassroots compliance

### Consumers

Empowered citizens reporting violations and demanding safety

### Civil Society

NGOs and advocacy groups promoting awareness and accountability

### Engagement Mechanisms

- Regular workshops and consultations with stakeholders
- Transparent feedback mechanisms for continuous improvement
- Collaborative problem-solving platforms
- Joint surveillance and monitoring initiatives

### Consumer Empowerment

- Reporting violations through digital platforms
- Participating in food safety surveillance activities
- Accessing information on hygiene ratings
- Demanding accountability from food businesses

# Challenges in Transitioning to Self-Compliance

The shift from Inspector-Raj to self-compliance represents a fundamental transformation of India's food safety governance model. While this transition promises greater efficiency and trust, it faces significant challenges that require strategic solutions and sustained commitment from all stakeholders.

### Resistance to Change

Both FBOs and regulators accustomed to traditional enforcement models may resist new approaches requiring greater self-responsibility and transparency.

### Informal Sector Capacity

Limited awareness, resources, and technical knowledge among small and informal sector operators hinder widespread adoption of compliance systems.

### Resource Constraints

Inadequate manpower, infrastructure gaps, and technology limitations at state and district levels impede effective implementation.

### Uniform Enforcement

Ensuring consistent standards across diverse regions while reducing discretionary power requires robust monitoring and transparent processes.

### Trust and Accountability

Balancing presumptive trust with effective accountability mechanisms demands continuous capacity building and stakeholder engagement.

**FSO Action Required:** Food Safety Officers must proactively address these challenges through continuous education, stakeholder engagement, and fostering a culture of voluntary compliance rather than fear-based enforcement.

# Your Role as Food Safety Officers

Food Safety Officers are at the forefront of this transformation. Your role extends beyond traditional inspection—you are:

## Change Agents

Leading the cultural shift from Inspector-Raj to self-compliance in Rajasthan's food ecosystem

## Capacity Builders

Educating and empowering food business operators to meet and exceed safety standards

## Facilitators

Providing guidance, support, and resources to enable compliance rather than simply enforcing penalties

## Consumer Protectors

Ensuring public health through science-based regulation and transparent, accountable practices

"Together, we will build a food safety system based on **trust, transparency, and shared responsibility"**

fssai

भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण

विश्वास का वायदा, सुरक्षित एवं पौष्टिक खाद्य का आश्वासन

स्वास्थ्य एंव परिवार कल्याण विभाग, भारत सरकार

"Safe food, healthy nation—your role is pivotal"

# Thank You